



**mellerware®**

makes life easier

CAPRI  
induction  
cooker



Feather touch  
induction cooker

Black crystal  
cooking plate

Adjustable temperature  
control



complies with  
INTERNATIONAL  
IEC60335  
SAFETY SPECIFICATIONS



2 YEAR  
GUARANTEE

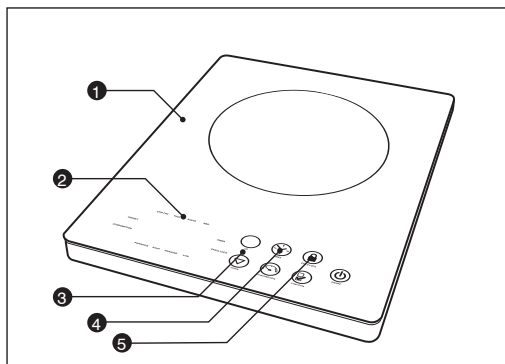
Model:  
27240





## Capri Induction Cooker

### Please read and keep these instructions



### FEATURES

1. Black crystal plate
2. Cooking function indicator
3. Power level adjustment controls
4. 24 Hour time delay function
5. Child safety lock function

### Introduction:

*How an induction cooker works:*

Induction cooking uses induction heat to directly heat the cooking vessel, as opposed to heat being transferred from electrical heating coils or a gas flame as with a traditional stove.

- An alternating electric current flows through a coil beneath the cooking surface, which produces an oscillating magnetic field. This field induces an electric current in the pot. Current flowing in the metal pot produces resistive heating which heats the food. While the current is large, it is produced by a low voltage.
- An induction cooker is faster and more energy-efficient than a traditional electric hob. It allows instant control of cooking energy similar to gas burners. Other cooking methods use flames or red-hot heating elements, where induction heating only heats the pot. Because only the surface area of the pot's base is heated, the possibility of a burn injury is significantly less than with other methods. The induction effect does not heat the air around the vessel, resulting in further energy efficiencies. Only a little cooling air is blown through the electronics, which emerges only slightly warmer than ambient temperature.
- **Safety Instructions:**
  - Place the induction cooker on a flat, stable, heat-resistant surface. Do not position it too close to a wall or other objects. Allow at least 10cm of free space

around the cooker and ensure that the air inlet and outlets are not obstructed.

- Use a separate wall socket with a minimum capacity of 10A. Do not use plug adaptors or extension leads.
- Do not use the induction cooker near water. Do not immerse the appliance or place it under running water or any other liquid.
- Keep the induction cooker away from a gas stove and any other heated surfaces. If the ambient temperature is too high, it may activate the induction cooker's over-heat protection and the appliance will switch off.
- Do not operate the induction cooker on a metal surface.
- Do not switch the appliance on when the cooking pot you are using is empty, doing so may cause damage to the induction cooker and the cooking pot.
- Switching the appliance on without a pot on the surface will cause the appliance to give a continuous warning beep. Once a pot has been placed on the cooking surface the beeping will stop and heating will commence.
- Do not use a cooking pot with an air tight lid.
- Do not insert paper, cloth or any other flammable material between the crystal plate and the cooking pot in order to avoid a fire hazard when the induction cooker is switched on.
- Do not put metal utensils such as a knife, fork, spoon, etc. on the crystal plate in order to avoid burns when touching them.
- Only use plastic or wooden non-stick utensils when cooking on the induction cooker.
- Switch the appliance off when not in use.
- Do not touch the crystal plate immediately after cooking as it may be hot.
- Do not insert any objects into the air inlet in order to avoid the risk of electrical shock.
- If the power cord or plug is damaged do not use the appliance, take the appliance to your nearest authorized service centre for repair. Do not attempt to repair the appliance yourself.
- If the crystal plate is cracked, immediately switch off the appliance and take it to your nearest authorized service centre for repair.
- Individuals with pacemakers should consult their doctor before use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Use the appliance in a well ventilated area.
- Do not use the appliance with a timer or other device that automatically switches it on.
- Do not use or store the appliance outdoors.
- Do not leave the appliance in the rain or exposed to moisture. If water gets into the appliance, this





will increase the risk of electric shock.

- If any parts of the appliance casing breaks, immediately disconnect the appliance from the wall socket to prevent the possibility of an electric shock.
- Do not use the appliance if it has fallen or if there are visible signs of damage.
- Do not use the appliance with wet hands or when barefoot.
- Do not tug or pull the power cable. Never lift, carry or unplug the appliance by pulling on the power cable.
- Do not wrap the power cable around the appliance.
- Ensure that the power cable does not become knotted or tangled.
- Do not allow the power cable to come into contact with the appliance's hot surfaces.
- Check the state of the power cable before use. A damaged or tangled power cable will increase the risk of electric shock and is a fire hazard.
- Do not touch the plug with wet hands.

#### **Cookware Selection:**

- Proper Cookware:  
Cookware made from a ferrous (or magnetic) metal or cookware with a base coated with a magnetic/induction material, such as enamel, cast iron or stainless steel is required for the induction cooker to work.

#### **Improper Cookware:**

Cookware made of ceramic, glass, aluminum and bronze, cookware with uneven bottom, cookware with an aluminum encapsulated base will not work with an induction cooker.

#### **Operating Instruction:**

- Unroll the power cable.
- Place the cooking pot in the centre of the black crystal plate.
- Add cooking ingredients.
- Plug the cooker into the wall socket ensuring the voltage of the wall socket corresponds to the voltage on the rating label at the base of the product. The induction cooker will make a "Beep" sound and the digital display will indicate '----'.
- Press the 'ON/OFF' button to commence cooking. Instructions on different cooking modes and programming are discussed later in this instruction manual.
- After cooking, press the 'ON/OFF' button and the induction cooker will automatically turn to "cooling" mode. The appliance will power down after 30 seconds.
- Unplug the power cable from the wall socket.

#### **Use:**

- Press the 'ON / OFF' button, the 'Stir Fry' preset function will automatically be selected, this is the maximum power mode. When you are finished cooking, press the 'ON / OFF' button again to switch the cooker off. The fan will continue to operate for another 30 seconds in order to cool the unit.

#### **'STIR FRY' Function**

- Press the 'ON / OFF' button and the 'Stir Fry' preset will be selected automatically which starts with maximum power. You are able to adjust power between 100W-2000W by pressing the 'UP' or 'DOWN' button until the desired heat is reached.

#### **'HIGH' (High heat) Function**

- Press the 'FUNCTION' button until the pilot light next to the 'High' icon is illuminated. The function will automatically increase the heat to 240°C. Press the 'UP' or 'DOWN' button in order to adjust temperature between 80~240°C.

#### **'SAUTÉ' Function**

- Press the 'FUNCTION' button until the pilot light next to the "SAUTÉ" icon is illuminated, the cooker will instantly increase the cooking power by 100~200W for 3 minutes and then automatically change back to 'High' Function.

#### **'MED' (Medium heat) Function**

- Press the 'FUNCTION' button until the pilot light next to the "MED" icon is illuminated. The "MED" function works intelligently and can automatically control the temperature. Whilst consuming minimal power it will maintain a medium to low temperature. When using this function, the appliance will automatically switchoff after two hours.

#### **'PORRIDGE' Function**

- Press the 'FUNCTION' button until the pilot light next to the "PORRIDGE" icon is illuminated. The "PORRIDGE" function works intelligently and will automatically control the power. This function will switch off the appliance when the porridge is cooked optimally.

#### **'SOUP' Function**

- Press the 'FUNCTION' button until the light next to the "Soup" icon is illuminated. The "SOUP" function works intelligently and will automatically control the power. This function will switch off the appliance when the soup is cooked optimally.

#### **'BRAISING' Function**

- Press the 'FUNCTION' button until the pilot light next to the "BRAISING" icon is illuminated. The "Braising" function works for a default time of 10 minutes. This function can be used to braise your food. Press the 'TIMER' button to adjust the cooking time between 10~120 minutes. It will automatically turn off when the time is up.

#### **'LOW' (Low Heat) Function**

- Press the 'FUNCTION' button until the "LOW" function is illuminated. 'LOW' function works intelligent-





ly and will automatically control the temperature in order to cook at a light simmer (below boiling point). The function will automatically switch the appliance off after one hour.

### 'TIMER' Function

- 'STIR FRY', 'HIGH' and 'BRAISING' functions have default cooking times.
- The range of the cooking time for The 'STIR FRY' and 'HIGH' cooking time range is between 1~120 minutes. 'BRAISING' cooking time can be set between 10~120 minutes. The other functions do not have default cooking times.
- Press the 'TIMER' button to increase the cooking time by 1 minute, press 'TIMER' continuously in order to increase the cooking time in increments of 10 minutes.

### Time Delay Function

- Press 'FUNCTION' button and then press the 'TIMER' button, the delay time will be increased by 30 minutes each time the 'TIMER' button is pressed.
- The range of the time delay is from 30 minutes up to 24 hours. The "Time Delay" function will start cooking when the set time has finished counting down. Press 'OFF' button to cancel the function.
- 'SOUP', 'PORRIDGE', 'LOW' and 'MED' functions can be used with the 'Time Delay' function, while 'STIR FRY', 'HIGH' and 'SAUTÉ' do not have this function.
- Exercise extreme caution when using this function and take care not to leave the appliance unattended during the countdown and especially not when the countdown has finished as cooking appliances should never be left unattended while switched on.
- Do not set the "Time delay" and then leave the house. Ensure that when the countdown has finished that you are in the room and that your pot is prepared and on top of the appliance.

### "CONSUMPTION" Button

- When the appliance is on press the "CONSUMPTION" button to check the amount of electricity that the appliance has used since it has been switched on.
- The screen will display the consumption for a minute and then return to what it displayed before the button was pressed.

Note: The power consumption displayed is for reference purposes only.

### Induction Cooker Maintenance and Cleaning

- Before undertaking any cleaning task, unplug the power cable from the wall socket.
- Do not unplug the power cable while the induction

cooker is switched on. First, press the 'ON / OFF' button to switch off the power before unplugging the power cable from the wall socket, this will extend the life of the induction cooker.

### Cleaning

- Allow the appliance to cool down completely before undertaking any cleaning task.
- Clean the appliance regularly.
- Use a soft, damp cloth to clean the appliance, do not use gasoline or benzene.
- Do not use any abrasive chemicals or materials to clean the appliance.
- Wipe the body of the appliance with the soft damp cloth taking care not to use too much water. Do not allow water to drip from the cloth onto any part of the appliance.
- Clean the air inlet and outlet periodically with soft brush or vacuum cleaner as dust may get caught in the air inlet or outlet, this will extend the life of the induction cooker.
- Never place the induction cooker under running water or immerse it in water or any other liquid.

**Notice:** Switch the power off when the appliance is not in use. Only clean the appliance once the cooking surface has cooled down completely. Do not use the appliance if the surface is dirty, when the appliance re-heats the dirt will become more difficult to remove.

### FAULTS DIAGNOSIS AND SAFETY PROTECTION

- E0 Power light on, no cooking pot is on the cooking surface or the pot is made from unsuitable materials for the induction cooker.
- E1 First light on indicates that power voltage is below 100v~ (for some models, it is 150v).
- E2 Indicates that power voltage is above 270v
- E3 Second light on indicates temperature detector of the plate has short circuited or overheated.
- E4 Third light on indicates that the circuit of the temperature detector is open.
- E5 Fourth light on indicates that the temperature detector of radiator has short circuited or overheated.
- E6 Fifth light on indicates that the circuit of the temperature detector for the radiator is open.
- Note: E1, E2 will automatically return to normal operation once the voltage has been corrected.


**Safety cut off:** When the induction cooker is in use continuously for two hours without any buttons being pressed, the appliance will turn off automatically (Unless the time delay function is being used).






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